



YVETTE

Champagne lounge

Lounge
MENU

CHAMPAGNE ET CAVIAR

One bottle of Taittinger Brut Réserve (0.75l),
paired with Oscietra Imperial Caviar (10g)
or Huso Gold Imperial Caviar (10g),
served with salted potato chips.

Allergens: 2, 7

1295,-



CAVIAR

Oscietra Imperial ou Huso Gold

Servert med mini crêpes, rødløk, crème fraîche og dill.

// Served with mini crêpes, red onion, crème fraîche and dill.

Allergens: 3, 5 (hvete / wheat), 7, 8

	10g	30g	50g
Oscietra Imperial Caviar	430,-	845,-	1285,-
Huso Gold Imperial Caviar	430,-	845,-	1285,-

RECOMMENDED PAIRING:

Taittinger Brut Réserve 210,- / 995,-



Chips au Caviar

Servert med salte potetchips. // Served with salted potato chips.

Allergens: 7

	10g	30g	50g
Oscietra Imperial Caviar	330,-	745,-	1195,-
Huso Gold Imperial Caviar	330,-	745,-	1195,-

RECOMMENDED PAIRING:

Taittinger Brut Réserve 210,- / 995,-

Utvalget av kaviar avhenger av tilgjengelighet.

// Caviar selection subject to availability.

CHAMPAGNE

Rosé

TAITTINGER PRESTIGE ROSÉ	230,- / 1095,-
BESSERAT DE BELLEFON BRUT ROSE.....	1600,-
TAITTINGER NOCTURNE ROSÉ	1900,-
BOLLINGER ROSÉ.....	1900,-
BOLLINGER LA GRANDE ANNÉE 2014	3700,-
BOLLINGER LA GRANDE ANNÉE 2012	4000,-
BRUNO PAILLARD PREMIÈRE CUVÉE ROSÉ	1600,-
MAILLY ROSÉ GC.....	1500,-
DE SOUSA PETITE MOUSSÉ ROSÉ	1370,-
GASTON RÉVOLTE ROSÉ ÉLÉGANTINE	1300,-
PIERRE GIMONNET ROSÉ DE BLANCS	1400,-
HENRIOT MILLESIME 2015	2300,-

Fresh & Elegant

TAITTINGER BRUT MILLÉSIME 2015.....	1900,-
BELLAFON CUVÉE DES MOINES BLANC DES BLANCS.....	1800,-
A.R. LENOBLE LES AVENTURES BDB GC	2250,-
DIEBOLT-VALLOIS BDB NV	1400,-
GUY CHARLEMAGNE MESNILLÉSIME GC 2012.....	2000,-
MARIE-COURTIN EFFLORESCENCE 2015	1350,-
ROBERT MONCUIT VOZEMIEUX BDB GC 2011	2100,-
CLANDESTIN BOREAL BRUT NATURE.....	2300,-
CLANDESTIN AUSTRAL BRUT NATURE	2300,-
BONNET-PANSION PERPETUELLE EXTRA BRUT.....	1350,-

CHAMPAGNE

Fruity & Charming

TAITTINGER BRUT RÉSERVE	210,- / 995,-
TAITTINGER PRÉLUDE GC.....	1850,-
TAITTINGER FOLIES DE LA MARQUETTERIE	2000,-
BOLLINGER SPECIAL CUVÉE	1500,-
ALEXANDRE LAMBLLOT INTUITION NATURE.....	1200,-
AYALA BRUT MAJEUR	1200,-
BESSERAT DE BELLEFON TRIPLE B BRUT NATURE	1750,-
BRUNO PAILLARD BDN GRAND CRU	2350,-
FRANCOISE BEDEL ENTRE CIEL & TERRE	1750,-
DE SOUSA CUVÉE 3A GC	1950,-
VOUETTE & SORBÉE FIDÈLE	2100,-
VOUETTE & SORBÉE BLANC D'ARGILE	2450,-
GASTON REVOLTE 3ÈME PINOT NOIR	1650,-
GASTON REVOLTE CUVÉE HÉLÈNE	1800,-
MAISON BONVALET ÉPOPÉE.....	1300,-
PHILIPPE GONET TER BLANC	1400,-
PIERRE GIMONNET CUIS 1ER CRU	1000,-
BELLAFON CUVÉE DES MOINES BLEU.....	1300,-
GOUNEL LASSALE LE HAUT BELAI	1900,-
CLANDESTIN LES PASSAGERS.....	2600,-

CHAMPAGNE

Prestige & Rare

TAITTINGER COMTES BDB 2013.....	595,- / 2900,-
TAITTINGER COMTES BDB 2012.....	4200,-
TAITTINGER COMTES BDB 2011.....	6300,-
TAITTINGER COMTES BDB 2007.....	6500,-
TAITTINGER COMTES BDB 2008.....	7200,-
BOLLINGER LA GRANDE ANNÉE 2014.....	3000,-
BOLLINGER LA GRANDE ANNÉE 2015.....	3850,-
BOLLINGER LA GRANDE ANNÉE 2012.....	3300,-
BOLLINGER LA GRANDE ANNÉE 2007.....	4200,-
KRUG GRANDE CUVÉE.....	5350,-
LANSON CLOS LANSON 2006.....	4400,-
LOUIS ROEDERER CRISTAL 2014.....	6550,-
MOËT & CHANDON DOM PÉRIGNON 2013.....	5250,-
MOËT & CHANDON DOM PÉRIGNON 2010.....	5700,-
RUNIART BDB.....	2100,-
SALON BDB MESNIL 2012.....	15 000,-
VEUVE CLICQUOT LA GRANDE DAME 1998.....	5000,-
ALFRED GRATIEN BRUT MILLESIME 1999.....	4800,-
ALFRED GRATIEN BRUT MILLESIME 1998.....	4900,-
ALFRED GRATIEN BRUT MILLESIME 1997.....	4800,-

CHAMPAGNE

Rich & Gastronomic

BOLLINGER PNVZ19.....	2200,-
BOLLINGER B13	2560,-
BOLLINGER PNTX17.....	2700,-
BOLLINGER 007 MILLÉSIME 2011.....	3900,-
ALVES DE SOUSA CAUDALIES GC 2010	3800,-
FRANCOISE BEDEL AME DE TERRE MLM 2008	2000,-
PIERRE GIMONNET OENOPHILE 2018.....	1900,-
RH COUTIER CUVÉE HENRY III	1700,-
HENRIOT L'INATTENDUE 2016	2500,-
BELLAFON CUVÉE DES MOINES BLANC DES NOIRS.....	1700,-
BELLAFON CUVÉE DES MOINES MILLESIME 2013.....	2450,-
GEOFFROY EMPREINTE BRUT 2017.....	1650,-
HENRIOT BRUT MILLESIME 2014	2000,-
GUY CHARLEMAGNE COULMETS GRAND CRU 2016	1900,-
GUY CHARLEMAGNE MILLESIME GRAND CRU 2012.....	2000,-

Other sizes

BELLEFON BESSERAT DES MOINES BLEU BRUT	2400,-
VOUETTE & SORBÉE BLANC D'ARGILE MAGNIUM (1.5 L)	5150,-
BOLLINGER R.D. 2002 MAGNUM	5900,-
BOLLINGER R.D. 1999 MAGNUM	6300,-
BOLLINGER SPECIAL CUVÉE DOUBLE MAGNUM	7900,-
BOLLINGER SPECIAL CUVÉE MAGNUM	3400,-
GEOFFROY TERRE DE CHAMPAGNE 2006	6250,-



APÉRITIF

APEROL SPRITZ.....189,-
Aperol | Crémant | Soda water
Bitter-sweet, citrusy, light, sparkling

ST. GERMAIN SPRITZ.....189,-
Crémant | Elderflower liqueur | Mint | Soda water
Floral, fresh, minty, light

MIMOSA.....175,-
Crémant | Fresh orange juice
Citrusy, light, fresh, delicate

BIÈRES

7 FJELL SÉDUCTION 4.7% 109,-
30CL Tap *Allergen: 5 (bygg / barley)*

7 FJELL SMÅTØS 4.7%..... 119,-
30CL Tap (*GLUTENFRI / GLUTEN-FREE*)

7 FJELL DRYL'AN IPA 4.7%..... 119,-
30CL Tap *Allergen: 5 (bygg / barley)*

ALCOHOL-FREE

PERONI NASTRO AZZURRO 0% 89,-
33CL Bottle *Allergen: 5 (hvete)*

LA TRAPPE EPOC 0%..... 119,-
33CL Bottle

CIDRES

AGA HUMLEPUNG ROSÉ APPLE CIDER 5% 149,-
33CL Bottle

ALCOHOL-FREE

AGA SIDERI HUMLESUS 79,-
33CL Bottle

VIN ROUGE

VIN ROUGE DE L'HÔTEL..... 135,- / 625,-
Languedoc-Roussillon – Red Blend

ROCHE DE BELLENE BOURGOGNE ROUGE 185,- / 850,-
Burgundy – Pinot Noir

CH. SAINTE-MARGUERITE 219,- / 915,-
Bordeaux – Cabernet Sauvignon, Merlot

DOM. DU COLOMBIER CROZES-HERMITAGE.....230,- / 970,-
Rhône – Syrah

Yvette sélection

JULES DESJOURNEYS CHENAS NI TROP PEU 2023..... 1200,-
Beaujolais – Gamay

MIKULSKI POMMARD 2022..... 1950,-
Burgundy – Pinot noir

CHATEAU BATAILLEY 2018 2100,-
Bordeaux – Cabernet Sauvignon, Merlot

VIN ROSÉ

VIN ROSE DE L' HOTEL 135,- / 625,-
Languedoc – Grenache

CHÂTEAU DE PAMPELONNE..... 180/800,-
Provence – Carignan, Cinsault, Grenache, Mourvèdre, Syrah

VINS DE DESSERT

LIONS DE SUDIRAUT SAUTERNE 155,- / 1300,-
Bordeaux – Sauvignon Blanc, Sémillon

HUGEL VENDANGES TARDIVES 240/950
Alsace – Gewurztraminer

MAS AMIEL VINTAGE 2023..... 120,- / 1100,-
France, Roussillon – Maury

VIN BLANC

VIN BLANC DE L'HÔTEL 135,- / 625,-
Languedoc-Roussillon – White Blend

LA CHABLISIENNE LA SEREINE 180,- / 750,-
Chablis – Chardonnay

ROCHE DE BELLENE BOURGOGNE BLANC 185,- / 850,-
Burgundy – Chardonnay

ZIND H. RIESLING "CLOS HAUSERER" 235,- / 990,-
Alsace – Riesling

DOMAINE VACHERON SANCERRE 250,- / 1050,-
Val de Loire – Sauvignon Blanc

Yvette sélection

FRANCOIS MIKULSKI BOURGOGNE 2023 1200,-
Burgundy – Chardonnay

JULES DESJOURNEYS POUILLY-FUISSE 2022 V.C. 1700,-
Burgundy – Chardonnay

SAOUMA CHATEAUNEUF-DU-PAPE MAGIS 2022 2200,-
Rhône – Bourboulenc, Clairette, Grenache Blanc, Roussanne

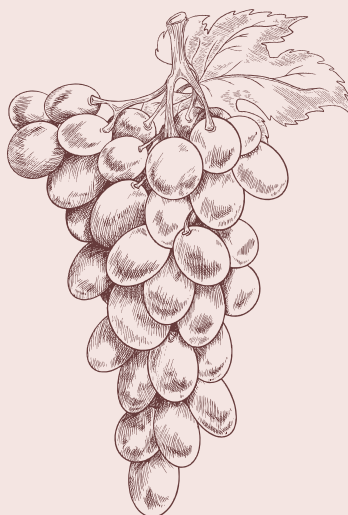
SPARKLING

MIKULSKI BOURGOGNE BRUT 200,- / 910,-
Burgundy – Chardonnay, Aligoté, Pinot Noir, Gamay

EVREMOND CLASSIC CUVÉE 1450,-
Kent (United Kingdom) – Chardonnay, Pinot Noir, Pinot Meunier

Spør oss om utvidet liste.

// Ask us for extended list.



Merk: De fleste av vinene våre inneholder tilsatte sulfitter som konserveringsmiddel. Spør personalet vårt hvis du har noen allergier eller intoleranser. // Note: Most of our wines contain added sulfites as a preservative. Please ask our staff if you have any allergies or intolerances.

GIN & TONIC

FEDDIE NINE SISTERS | NORWAY.....215,-
Juniper, citrus, floral notes, liquorice root, soft long finish.

FEDDIE NINE SISTERS GRAPEFRUIT | NORWAY.....215,-
Juniper, grapefruit, citrus peel, berries, fruity-floral, dry long finish.

LE GIN DE CHRISTIAN DROUIN | FRANCE 215,-
Cider apple, juniper, lemon, soft spice.

CITADELLE | FRANCE.....215,-
Juniper, flowers, citrus, cardamom, pepper, warm spice.

ROKU GIN | JAPAN 215,-
Yuzu, sakura, green tea, sanshō pepper, fresh floral spice.

BAREKSTEN BOTANICAL GIN | NORWAY.....215,-
Juniper, forest berries, pine needle, citrus, herbs, floral notes.

MONKEY 47 | GERMANY.....215,-
Juniper, citrus, floral notes, peppery spice, bitter fruit, herbal complexity.

HENDRICK'S | SCOTLAND.....215,-
Cucumber, rose, juniper, citrus peel, coriander, soft spice.

ANOTHER HENDRICK'S | SCOTLAND.....215,-
Orange blossom, cacao, bright citrus, soft floral finish.

PINK ROYAL BY BAREKSTEN | NORWAY 215,-
Juniper, citrus, raspberry, rose, pine needle, cool herbs, light pepper.

HARAHORN PINK GIN | NORWAY.....215,-
Juniper, raspberry, blueberry, citrus, anise, green herbs.

WHISKY & BOURBON

Feddie Single Malt Whisky	160,-
Lagavulin 16	189,-
Monkey Shoulder.....	139,-
Glenfiddich Single Malt 12 Yo	159,-
Glenmorangie Signet	589,-
Buffalo Trace.....	129,-
The Macallan Double Cask 12 Yo.....	189,-
Glenmorangie Lasanta.....	199,-
Glenmorangie Original.....	179,-
Bulleit 95 Rye	159,-
Maker's Mark Kentucky Straight Bourbon.....	149,-

COGNAC & ARMAGNAC

Remy Martin VSOP	169,-
Martell Cordon Bleu.....	329,-
Dartigalongue Bas Armagnac X.o	229,-
Cognac Park X.o	299,-
Cognac Park V.s.o.p	199,-
Rémy Martin X.o	375,-
Rémy Martin 1738 Accord Royal.....	179,-
Hennessy X.o	425,-
Remy Martin Louis Xiii 2 Cl	1700,-

MOCKTAILS

ODÉON..... 129,-
Coconut | Hibiscus | Lemon | Pineapple
Tropical, floral, fresh, fruity

CONCORDE 129,-
Mango | Lemon | Pink grapefruit soda
Fruity, tropical, citrusy, sparkling

BASTILLE 129,-
Passion fruit | Elderflower syrup | Lemon
| Ginger beer
Tropical, floral, zesty, spicy

BOUQUET SPRITZ 169,-
Champagne 0.0% | Elderflower syrup |
Ambijus White
Floral, light, elegant, sparkling



BOISSONS SANS ALCOOL

AGA SIDERI APPLE JUICE 75,-
33CL Bottle

COCA COLA 69,-
33CL Bottle

COCA COLA ZERO 69,-
33CL Bottle

SPRITE 69,-
33CL Bottle

FANTA.....69,-
33CL Bottle

PERRIER SPARKLING WATER..... 49,-
33CL Bottle

PERRIER SPARKLING WATER.....79,-
73CL Bottle

MENU

Kjøkkenet stenger 22:00
Kitchen closes at 22:00

Entrées

SAINT-JACQUES GRILLÉE 275,-

Stekt kamskjell, gresskarpuré, syltet gresskar, Xo-saus av kamskjellrogn og kjørvæl. // *PAN-FRIED SCALLOP, pumpkin purée, pickled pumpkin, Xo sauce made with scallop roe and chervil.*

Allergen: 2, 3, 5 (bygg / barley), 6, 9



ANBEFALT MED:

Domaine Vacheron Sancerre 250,- / 1050,-

CARPACCIO DE HOMARD 398,-

HUMMER CARPACCIO, syltet norske neper og reddiker, Morita chili og luftig hummerbisque. // *LOBSTER CARPACCIO, pickled Norwegian turnip and radish, Morita chili and airy lobster bisque.*

Allergen: 1, 2, 3, 9

ANBEFALT MED:

Roche De Bellene Bourgogne Blanc 185,- / 850,-

BLINIS AUX ŒUFS DE CORÉGONE 349,-

35G SIKROGN fra Røros, blinis, rødløk, crème fraîche og dill.

// *35G NORWEGIAN VENDACE ROE from Røros, blinis, red onion, crème fraîche and dill.*

Allergen: 3, 5 (hvete / wheat), 7, 8

ANBEFALT MED:

Taittinger Préstige Rosé Brut 230,- / 1095,-

TRUITE DE MONTAGNE 225,-

KONFITERT FJELLØRRET fra Sirdal, bakt rødbet, fermentert seiersløk, jordskock og bygg. // *CONFIT MOUNTAIN TROUT from Sirdal, baked beetroot, fermented alpine leek, Jerusalem artichoke and barley.*

Allergen: 1, 2, 3, 5 (bygg / barley) 6

ANBEFALT MED:

Zind H. Riesling "Clos Hauserer 235,- / 990,-

2pcs 4pcs 6pcs

HUÎTRES 138,- / 259,- / 399,-

ØSTERS naturell og Champagne beurre blanc. // *OYSTERS natural and Champagne Beurre Blanc.*

Allergen: 2, 3, 6, 7

ANBEFALT MED:

Taittinger Brut Réserve 210,- / 995,-

POMMES FRITES AU FROMAGE.....195,-

Serveres med luftig ostekrem. // *Served with airy cheese sauce.*

Allergen: 3

ANBEFALT MED:

Roche De Bellene Bourgogne Blanc 185,- / 850,-

Fromages & Charcuterie

PLANCHE DE CHARCUTERIE..... 595,-

Variasjon av norske og franske oster og skinker, crostini og chutney. // *A variety of Norwegian and French cheeses and hams, crostini and chutney. Allergen: 2, 3, 5 (hvete / wheat)*

SOMMELIER'S PAIRING:

Mikulski Bourgogne Brut 190,- / 895,-



CAMEMBERT AU FOUR (20 MIN)..... 345,-

Ovnsbakt hel camembert ost, syltede grønnsaker og krutonger.

// *Oven-baked whole Camembert cheese with pickled vegetables and croutons. Allergen: 2, 3, 5 (hvete / wheat)*

SOMMELIER'S PAIRING:

Hugel Vendanges Tardives 240,- / 950,-

PLATEAU DE FROMAGES 399,-

Norske og franske oster servert med hjemmelaget chutney.

// *Norwegian and French cheeses served with homemade chutney.*

Allergen: 3, 5 (hvete / wheat)

SOMMELIER'S PAIRING:

Dom. Du Colombier Crozes-Hermitage 230,- / 970,-



Tartes Flambées

En tradisjonell rett fra Alsace i Frankrike. Den minner om en tynn pizza og serveres med deilig topping. Dessverre kan den ikke lages glutenfri.

A traditional dish from Alsace in France. It resembles a thin pizza and is served with a delicious topping. Unfortunately, this dish cannot be made gluten-free.

AU JAMBON CUIT 275,-

HJEMMELAGET SKINKE AV SVINENAKKE, Jørnsberg ost, crème fraîche, sprø bayonneskinke. // *HOUSE-MADE PORK NECK, Jørnsberg cheese, crème fraîche and crispy Bayonne ham. Allergen: 2, 3, 5 (hvete / wheat)*

ANBEFALT MED:

Dom. Du Colombier Crozes-Hermitage 230,- / 970,-

À L'AIL DES OURS ET AUX CHAMPIGNONS 275,-

VARIASJON PÅ SOPP fra Hella sopperi, crème fraîche og Høvding Sverre ost // *MUSHROOMS from Hella Sopperi, crème fraîche and Høvding Sverre cheese. Allergen: 2, 3, 5 (hvete / wheat)*

ANBEFALT MED:

Zind H. Riesling Clos Hauserer 235,- / 990,-



AU SAUCISSON 275,-

SKIFER SPEKEPØLSE fra Nyyt, Steezy hot sauce, Fana ost og fines herbes. // *SKIFER SAUSAGE from Nyyt, Steezy hot sauce, Fana cheese and fines herbes. Allergen: 2, 3, 5 (hvete / wheat)*

ANBEFALT MED:

Ch. Sainte-Marguerite 219,- / 915,-

Caviar

CAVIAR OSCIETRA 430,- / 845,- / 1285,-
10, 30 eller 50 gram med Oscietra Imperial-kaviar eller Huso Gold-kaviar, minicrêpes, rødløk, crème fraîche og dill.

// 10, 30 or 50 grams of Oscietra Imperial caviar or Huso Gold caviar, mini crêpes, red onion, crème fraîche and dill. Allergen: 3, 5 (hvete / wheat), 7, 8

SOMMELIER'S PAIRING:

Taittinger Brut Réserve 210,- / 995,-



Accompagnements

POMMES FRITES 99,-
Brunet smør og fines herbes. // Brown butter and fines herbes.

Allergen: 3

POMMES FRITES AU FROMAGE 195,-
Serveres med luftig ostekrem. // Served with airy cheese sauce.

Allergen: 3

Desserts

CLAFOUTIS AUX FRAISES 189,-
Norske jordbær, havresmuler, sitronverbena-honning og yoghurtis. // Norwegian strawberries, oat crumble, lemon verbena honey, and yogurt ice cream. Allergen: 3, 5 (hvete og havre / wheat and barley), 8

ANBEFALT MED:

Hugel Vendanges Tardives 240,- / 950,-

CRÈME BRÛLÉE 189,-
Kandisert ananas og ananassorbet. // Candied pineapple and pineapple sorbet. Allergen: 3, 8

ANBEFALT MED:

Lions De Suduiraut Sauternes 155,- / 1300,-

PARFAIT VALHRONA 199,-
Valrhona melkesjokoladeparfait, bakt mørk sjokolade og mynteiskrem. // Valrhona milk chocolate parfait, baked dark chocolate, and mint ice cream. Allergen: 3, 8

ANBEFALT MED:

Mas Amiel Vintage 2023 120,- / 1100,-

Allergen:

1. Selleri /Celery 2. Sulfitter/Sulphites 3. Melk/Milk 4. Nøtter/Nuts 5. Gluten

6. Bløtdyr/Molluscs 7. Fisk /Fish 8. Egg 9. Skalldyr/Shellfish 10. Sennep/Mustard



YVETTE

Champagne lounge



CHARMANTE
SKOSTREDET HÔTEL